



## CATERING MENU

### A CUT ABOVE CARVING STATION

**\$29.99 PER GUEST**

Choice of two of the following meats: Classic oven roasted turkey with gravy, house smoked tenderloin with bordelaise, or Hawaiian glazed ham with a sweet caramelized fruit compote.

Choice of one of the following potatoes: garlic mashed potatoes, or loaded baked potato

Plus features seasonal grilled vegetables, an Arcadian mixed green salad with balsamic & ranch dressings and fresh baked dinner rolls with butter

### NORTHWEST BUFFET

**\$29.99 PER GUEST**

Prime petite steaks served over our house bordelaise

Grilled Atlantic salmon glazed with our sweet and tangy teriyaki sauce

Featuring loaded baked potatoes, hearty vegetable rice pilaf, seasonal grilled vegetables, Arcadian mixed green salad with balsamic & ranch dressings and fresh baked dinner rolls with butter

### ISLAND ESCAPE BUFFET

**\$24.99 PER GUEST**

Fresh caught salmon with a cast iron Cajun sear accompanied by a light lemon buerr blanc

Pan fried chicken legs and thighs in a sweet and tangy pineapple coulis

Featuring creamy coconut rice, seasonal grilled vegetables, Arcadian mixed green salad with balsamic & ranch dressings and fresh baked dinner rolls with butter

### GRILLMASTER BARBECUE

**\$17.99 PER GUEST**

Tender smoked baby back ribs smothered in our house barbecue sauce

Flame grilled barbecue chicken legs and thighs

Grilled all American hamburgers and hotdogs

Potato chips

Choice of one of the following salads: creamy potato salad or our hand shredded coleslaw

## **TASTE OF ITALY BUFFET**

**\$17.99 PER GUEST**

Tuscan portobello fettucine

Spicy sausage baked ziti

Penne Alfredo with chicken

Cheese manicotti in a rich tomato sauce

Choice of one of the following salads: Arcadian mixed green salad with balsamic & ranch dressings or Caesar salad

Accompanied with roasted garlic and parmesan breadsticks

## **MEXICAN FIESTA BUFFET**

**\$17.99 PER GUEST**

Hand rolled chicken enchiladas

Spicy ground beef

Salsa verde pork carnitas

Authentic style Spanish rice

Refried Beans with Tillamook sharp cheddar cheese

Large bowl of hearts of romaine accompanied by a creamy cilantro dressing

Includes flour and corn tortillas, salsa, guacamole, sour cream, limes, onions and cilantro

## **PICNIC IN THE PARK BUFFET**

**\$15.99 PER GUEST**

Flame grilled barbecue chicken legs and thighs

Grilled all American hamburgers and hotdogs

Potato chips

Choice of one of the following salads: creamy potato salad or hand shredded coleslaw

## **WRAP IT UP LUNCHEON**

**\$15.99 PER GUEST  
FOR 20-150 GUESTS**

Spinach tortilla filled with juicy marinated chicken, garlic aioli, lettuce, diced tomatoes and Swiss cheese

Flavorful house roasted beef with caramelized onions, Swiss cheese, classic mayo, lettuce and diced tomatoes wrapped in a flour tortilla

Includes potato chips, Arcadian mixed green salad with balsamic & ranch dressings

Your choice of: house-made pasta salad or creamy potato salad

## **DELUXE SALAD BAR**

**\$15.99 PER GUEST**

Fresh romaine and Arcadian mixed greens

Variety of fresh garden vegetables

Diced chicken, bacon bits, sliced eggs, croutons, sunflower seeds, and shredded cheddar cheese

Pasta salad and creamy potato salad

Served with balsamic, ranch, blue cheese and Italian dressings

Add teriyaki glazed salmon

**\$4 PER GUEST**

## **PIZZA BUFFET**

**\$13.99 PER GUEST**

Variety of fresh baked pizzas made from scratch

Parmesan garlic bread sticks

Arcadian mixed green salad with balsamic & ranch dressings

Add dessert pizzas for \$2 per person

## **SOUTH OF THE BORDER NACHO BAR**

**\$13.99 PER GUEST**

Chili braised shredded beef and chicken

Warm corn tortilla chips

Create your own nachos or taco salads with refried beans, guacamole, sour cream, salsa, jalapeno queso, onions, tomatoes, olives, jalapenos, salsa and romaine lettuce

## **PLATED MEALS – LIMITED AVAILABILITY STARTING JANUARY 1, 2020**

Plated meals will be served to each individual guest, with salads and desserts pre-set on the table when guests arrive. Plated meals may not be available on dates with multiple events.

Served beverages include fresh brewed coffee and iced tea

### **PLATED PETITE TENDERLOIN AND GRILLED SALMON**

**\$49.99 PER GUEST**

#### **Dark Cherry Arcadian Mixed Green Salad (GF)**

Arcadian mixed greens with jicama, red grape halves, house-made candied walnuts, and our signature dark cherry balsamic vinaigrette

#### **Petite Tenderloin and Grilled Salmon with Gorgonzola Cream**

Petite tenderloin and Atlantic salmon fillet rested on a bed of tri color fingerling potatoes, with a rich gorgonzola cream sauce and a side of chef choice seasonal vegetables served with warm rolls and fresh whipped butter

#### **Flourless Chocolate Torte\* (GF)**

Decadent flourless chocolate torte with house made Chambord whipped cream and raspberry coulis

#### **New York Style Cheesecake\***

A rich and creamy New York-style cheesecake with honey graham crust, house made Chambord whipped cream and raspberry coulis

\*Desserts will be placed alternating on table

### **PLATED AIRLINE STUFFED CHICKEN**

**\$35.99 PER GUEST**

#### **Dark Cherry Arcadian Mixed Green Salad (GF)**

Arcadian mixed greens with jicama, red grape halves, house-made candied walnuts, and our signature dark cherry balsamic vinaigrette

### **Airline Stuffed Chicken**

Airline chicken breast stuffed with sundried tomatoes, spinach, and ricotta cheese, topped with arugula pesto cream sauce, served with garlic mashed potatoes, seasonal vegetables, warm rolls and fresh whipped butter

### **Flourless Chocolate Torte\* (GF)**

Decadent flourless chocolate torte with house made Chambord whipped cream and raspberry coulis

### **New York Style Cheesecake\***

A rich and creamy New York-style cheesecake with honey graham crust, house made Chambord whipped cream and raspberry coulis

\*Desserts will be placed alternating on table

## **PLATED HERB CRUSTED MUSHROOM CHICKEN**

**\$33.99 PER GUEST**

### **Dark Cherry Arcadian Mixed Green Salad (GF)**

Arcadian mixed greens with jicama, red grape halves, house-made candied walnuts, and our signature dark cherry balsamic vinaigrette

### **Herb Crusted Mushroom Chicken**

Herb crusted airline chicken breast with a rich creamy sherry mushroom sauce, served with garlic mashed potatoes, seasonal vegetables, warm rolls and fresh whipped butter

### **Flourless Chocolate Torte\* (GF)**

Decadent flourless chocolate torte with house made Chambord whipped cream and raspberry coulis

### **New York Style Cheesecake\***

A rich and creamy New York-style cheesecake with honey graham crust, house made Chambord whipped cream and raspberry coulis

\*Desserts will be placed alternating on table

## **EXTRA SIDE ITEMS**

**\$2.49 PER GUEST**

Garden salad with balsamic & ranch dressings, potato salad, pasta salad, macaroni & cheese, fresh fruit bowl, baked beans, or grilled seasonal vegetables

## **DESSERT BAR**

**\$5 PER GUEST**

Our fabulous Dessert Bar offers the following delectable temptations: cinnamon sugar donut holes, mini chocolate chip cookie bites, petite brownies, and our trio of sauces for dipping: raspberry, chocolate & caramel.

## **DELECTABLE DESSERT TRIO**

**\$6 PER GUEST**

These festive desserts are served in petite portions so you can enjoy them all!  
Choose 3 of these 5 desserts:

- Peanut Butter Chocolate Truffle
- Oreo Truffle
- Raspberry Vanilla Bean Mousse
- Chocolate Caramel Mousse
- Key Lime Pie Dessert

## **CHOCOLATE CHIP COOKIES & BROWNIES**

**\$1.99 PER GUEST**

Order a combination of our delicious fresh baked chocolate chip cookies & brownies, minimum of 20 of either

## **PLATED DESSERTS**

**\$8.49 PER GUEST**

Plated desserts will be pre-set alternating on the table when guests arrive.

### **Flourless Chocolate Torte (GF)**

Decadent flourless chocolate torte with house made Chambord whipped cream and raspberry coulis

### **New York Style Cheesecake**

A rich and creamy New York-style cheesecake with honey graham crust, house made Chambord whipped cream and raspberry coulis

## **BREAKFAST OPTIONS:**

### **CONTINENTAL BREAKFAST**

**\$9.99 PER GUEST**

A beautiful display of assorted muffins, pastries, and fruit accompanied by delicious orange juice, cranberry juice and Dawson Taylor premium blend coffee

## **DELUXE BREAKFAST**

**\$15.99 PER GUEST**

Fluffy scrambled eggs topped with Tillamook sharp cheddar cheese and green onions

Apple wood smoked bacon cooked until crisp

Buttermilk biscuits smothered in our house made sausage and white pepper gravy

Hand battered strawberry cream cheese stuffed French toast dusted with powdered sugar and cinnamon

Seasoned home fries tossed with caramelized onions and peppers

A decadent display of assorted pastries and fruit accompanied by delicious orange juice, cranberry juice and Dawson Taylor premium blend coffee

## **BREAKFAST BUFFET ADDITIONS**

Cream cheese bagels and lox

**\$6 PER GUEST**

Crispy Belgium style waffles with whipped cream and strawberries

**\$3 PER GUEST**

Fluffy scrambled eggs with cheese

**\$3 PER GUEST**

Apple wood smoked bacon

**\$4 PER GUEST**

Hand pressed sausage patties

**\$2 PER GUEST**

## **TEAM LUNCH OPTIONS**

**\$15.99 PER GUEST**

For 10-20 guests (Mon-Fri; no weekends or holidays), contact your event coordinator for an order form to fill out in advance.

- Tuscan mushroom, fries & soda
- Philly cheese steak, fries & soda
- Classic BLT, fries & soda
- Two topping personal pizza, side salad & soda
- Chicken Caesar salad, breadstick & soda
- Cheeseburger, fries & soda
- Chicken strips, fries & soda

## **CATERING POLICIES**

Payment is due in full on or before the day of your event. Groups must pay in one payment to receive group discount. Minimum of 20 guests required for all caterings. 25% deposit required on all catered events when event is booked. Final catering count due seven business days before event. Buffet serving time is 30-60 minutes, depending on menu and size of group, to ensure freshness. All caterings include unlimited fountain Coca Cola products during one hour

serving time. Prices do not include 6% Idaho sales tax. Meals ½ price for children 3 & under. An 18% gratuity will be added to the food & beverage portion of all catered events. Ten day cancellation required on all catered events. If you are unable to cancel 10 days prior, you may be responsible for the cost of all food previously ordered or prepared. No to go boxes for catered events. Prices subject to change.